

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	GALLEY	33	1	No
THE PAINT ON THE DECKS OF THE WALK-IN REFRIGERATION AND FREEZER UNITS WAS CHIPPED AND NO LONGER EASILY CLEANABLE. <u>PLANS ARE BEING DISCUSSED TO PAINT AND RE-SEAL THE DECKS OF THE ABOVE MENTIONED UNITS</u>				
2	GALLEY	20	2	No
THE CUTTING BOARDS WERE GOUGED, PITTED AND STAINED AND NO LONGER EASILY CLEANABLE. <u>NOTED: THE ABOVE MENTIONED CUTTING BOARDS HAVE BEEN DISCARDED AND NEW CUTTING BOARDS HAVE BEEN ORDERED.</u>				
3	GALLEY	07	0	Yes
THE FOOD PREPARATION SINK DRAIN DID NOT MAINTAIN AN AIR GAP OF A MINIMUM 2 TIMES THE DRAIN PIPE DIAMETER OR 1 INCH DISTANCE. <u>THIS WAS CORRECTED SHORTLY FOLLOWING THE INSPECTION BY OUR ENGINEERING DEPARTMENT</u>				
4	GALLEY	38	0	No
THE ICE CREAM MAKER HAS BEEN OUT OF ORDER FOR 120 DAYS. THIS EQUIPMENT SHOULD BE REMOVED. <u>THE ICE CREAM UNIT WILL BE REMOVED FROM THE GALLEY DURING THE NEXT YARD PERIOD IN MARCH 2004</u>				
5	GALLEY	39	0	Yes
FIVE FLIES WERE NOTED INSIDE THE GALLEY DURING ACTIVE FOOD PREPARATION. RECOMMEND THAT METHODS TO CONTROL FLYING INSECTS BE IMPLEMENTED. <u>NOTED</u>				
6	PROVISIONS	33	1	No
THE DECK IN THE DRY PROVISIONS AREA HAD A LIQUID SPILL AND THE LIQUID WAS ALLOWED TO DRY, SOILING THE DECK. <u>NOTED: THIS WAS CORRECTED DURING THE INSPECTION</u>				
7	BAR	16	0	Yes
APPROXIMATELY 30 INDIVIDUAL SERVING CONTAINERS OF 1/2 AND 1/2 CREAMERS WERE NOTED IN THE UNDER COUNTER REFRIGERATION UNIT. THE TEMPERATURE OF THESE CONTAINERS WERE MEASURED AT 47 ° F. THIS PRODUCT WAS DISCARDED. THIS WAS THE ONLY POTENTIALLY HAZARD FOOD STORED IN THIS UNIT. <u>POTENTIALLY HAZARDOUS FOOD ITEMS ARE NO LONGER BEING STORED IN THIS UNIT. HALF AND HALF BEING KEPT IN THE LOUNGE FOR SERVICE IS BEING LOGGED USING TIME AS A CONTROL.</u>				
8	BAR	20	2	No
THE LATCH OF THE UNDER COUNTER REFRIGERATION UNITS DID NOT CLOSE SECURELY, ALLOWING THE INTERIOR TEMPERATURE OF THE UNIT TO RAISE. <u>NOTED: PLANS ARE BEING DISCUSSED TO REPAIR OR REPLACE THE EXISTING LATCHES.</u>				
9	GALLEY	20	2	No
MOST OF THE OLDER REACH-IN REFRIGERATION UNITS HAD INTERIORS WITH EXPOSED WIRING, TUBING, AND SLOT HEAD FASTENERS MAKING CLEANING DIFFICULT. <u>NOTED</u>				
10	GALLEY	33	1	No
THE BULKHEADS AND DECKHEADS WERE DIFFICULT TO CLEAN DUE TO GAPS, OPEN SCREW HOLES, ATTACHED LIGHTS, SWITCHES, AND VENT COVERS WHICH MADE CLEANING DIFFICULT. <u>NOTED</u>				
11	DINNING ROOM	19	0	No
DRINKING GLASSES WERE SET OUT ON A TABLE AT THE ENTRY OF THE DINNING ROOM AND WERE NOT INVERTED OR PROTECTED FROM CONTAMINATION WITH A SNEEZE GUARD. <u>NOTED</u>				
A LARGE BOWL OF SNACKS AND A TRAY OF COOKIES WERE SET OUT AT THE BAR WITHOUT BEING PROTECTED FROM SNEEZES OR COUGHS OR BENEATH A SNEEZE GUARD. <u>NOTED</u>				

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12	HOUSEKEEPING	41	0	No	THE SHOWER HEADS IN THE CABINS WERE CLEANED BUT NOT DISINFECTED EVERY 6 MONTHS. <u>ON-BOARD PROCEDURAL CHANGES ARE BEING MADE TO ENSURE MORE FREQUENT CLEANING OF THE ITEMS MENTIONED</u>
13	POTABLE WATER - BACKFLOW PREVENTION	08	1	No	THE INTERNATIONAL SHORE CONNECTION FOR FIRE WAS NOT FITTED WITH A REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTION DEVICE. THIS ITEM WAS NOTED IN THE 12 JULY 2003 INSPECTION AND IS DUE TO BE COMPLETED AT A DRY DOCK SCHEDULED FOR APRIL 2004 <u>A new reduced zone backflow preventer will be installed on the international shore connection during the upcoming dry dock in march "04".</u>
14	POTABLE WATER	06	0	No	MANY OF THE CHLORINE ANALYZER/RECORDER CHARTS FOR POTABLE WATER BUNKERING, PRODUCTION, AND DISTRIBUTION HAD NO RECORD OF THE DAILY CALIBRATION ON THE CHART. <u>Noted.</u>
15	AIR SYSTEMS - VENTILATION	41	0	No	ALL AIR CONDITIONING FAN UNITS EXCEPT #3 HAVE BEEN REPAIRED SO THE CONDENSATE DRAIN PANS WITHIN ARE SELF-DRAINING. THIS UNIT WAS DRAINED, BUT IS SOMEWHAT CORRODED. IT IS SCHEDULED FOR REPAIR AT THE DRY DOCK IN APRIL 2004. <u>AN APPROPRIATE REPRESENTATIVE OF OUR ENGINEERING DEPARTMENT WILL RESPOND TO THIS ITEM.</u>
16	INTEGRATED PEST MANAGEMENT (IPM)	40	0	No	THERE IS NO DOCUMENTATION IN THE INSPECTION LOGS RELATIVE TO THE TIME OF THE SHIFT OR OF THE INSPECTIONS TO ENSURE AT LEAST SOME WERE CONDUCTED AT NIGHT. <u>A REVISION TO THE INSPECTION LOG WILL BE MADE TO REFLECT DAY/NIGHT INSPECTIONS.</u>
17	COMMENT	*	0	No	RECORDKEEPING IN THE POTABLE WATER SYSTEM WAS EXCELLENT. A NUMBER OF CORRECTIONS WERE NOTED IN THE GALLEY FROM THE PREVIOUS INSPECTION.
18	COMMENT	*	0	No	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE]